



## Small Plate

### Bangkok Ribs 13

Stewed Bangkok-style ribs with glaze honey palm sugar black soy sauce, Chinese bok choy and crunchy noodles

### Money Bag 8

Money bag wonton wraps with marinated shrimp served with plum dipping sauce

### Gyoza 7

Pot sticker Pork served with house soy sauce

### Vegetarian Crispy Roll 7

Silver noodles, shitake mushrooms, carrot, cabbage served with sweet & sour sauce

### GF Tom Yum Kha Mushroom ( cup) 12

Creamy coconut soup with lemongrass, galanga, kaffir lime leaf, onion, tomatoes, cabbage and mix mushrooms topped with green onions and cilantro

## Sides

Thai Jasmine Rice 4

Brown Rice 5

Coconut rice 5

Sticky rice 5

Sweet sticky rice 5

Rice Noodles 3

Egg noodle 5

Roti 3

Peanut Sauce 3

Fried Egg 3

## Lunch

*Choice of Spice: Mild, Medium, Spicy*

GF **Gluten Free By request**

All entrée below comes with Chicken or Organic Tofu  
Beef add \$2 , Prawn add \$5

### GF Pad Thai 18

Small rice noodles, bean sprouts, chive and peanut

### GF Chicken Pad See Moe 19

Flat rice noodles stir-fried with egg, broccoli, red bell peppers, green beans, basil, chili, and garlic

### GF Khua Kai 18

Stir-fried Flat rice noodles with egg, light house soy sauce, bean sprouts and green onion

### GF Spicy Basil with Rice 18

Thai fresh chili, basil, green beans, red bell  
*Minced Chicken or Beef*

### GF Kang Dang curry with Rice 19

Eggplant, green beans, red peppers, and basil with red curry sauce

### GF Wok Eggplant w/Jasmin Rice 18

Stir-fried with basil, red bell peppers, and chili garlic sauce

### Fried Chicken Over Fried Rice 20

Egg fried rice topped with Thai street fried chicken serve with sweet and sour chili sauce

### GF Khoa Soi Kai (noodles curry) 23

Northern Style curry sauce , with egg noodles, shredded chicken, hard-boiled egg, bean sprouts, red onion , green onion, topped with crispy shallot

## Extra Protein

Chicken, Tofu, or Veggies 4

Prawn (3) 8

Beef 56

*We are Implementing A 5% Kitchen Appreciation FEE to the guest check that will directly help to support livable wages for our HEART of the house staff*

# Bar Menu

## Cocktails

### Icon Siam 13

Tequila, Mescal, Vanilla, Fresh House Passion Fruit, Lime, Jalapeno.

### As You Wish 14

Japanese Gin, Aperol, Lemon, Raspberry, Aquafaba

### Thai Fashioned 15 **\*voted best cocktail\***

Peanut Infused Bourbon, Guava and Angostura Bitters.

### True Romance 14

Vodka, Aloe liquor, Lemon and watermelon

### Daughter Smile 13

Tequila, Orange Curacao, Lime, Ginger, Lemongrass, and Thai chilis.

### Butterfly Bubbles 13

Vodka, Aperol, Lime, Guava, Butterfly tea, Topped with Rose

### Dow Sow 13

Gin, Fresh Pineapple Puree, Orgeat, Lemon.

## Shot and a Wash

### Sapporo on Draft and Any Well Spirit 15

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## Wine

### Bubbles

JP Chenet Rose Dry Bubbles 10 38

NaoNis Prosecco 10 38

### White

Dr.Loosen Riesling Dry, Germany 12 44

Timbre Winery ,Chardonnay,CA 2016 15 55

Jules Taylor, Sauvignon Blanc Marlborough 13 48

Bottega Vinaia Pinot Grigio\_Trentino, Italy 11 40

Chateau Ste Michelle,Sweet Riesling, Columbia Valley 2021 13 45

### Red

Meiomi Red Blend, CA 12 45

Norton Ridge Pinot Noir, OR 12 45

Luberri,Orlegi Roila, Spain 2019 11 42

Terra D'oro Pettie Sirah Amador Country 2018 11 42

The Show Cabernet Sauvignon 2018 11 42

Vanderpump Cabernet Sauvignon, Sonoma 65

## Beer

**Sapporo on Draft** (16oz Draft) 7  
Japanese Style Lager.

**Singha** (12oz Bottles) 7  
Thai Style Lager.

**Colorado Native Amber Ale** 6

**TommyKnocker Blood Orange IPA** 6

**Sierra Nevada Wild little thing** 6

**Holidaily Big Henry IPA** ( Gluten free) 7

### Sake (cold)

Hakushika Chokara Extra Dry Juneau Sake (300mL) 14

Hakushika Snow beauty Nigori Sake (300mL) 15

Hakushika Sayuri Nigori Sake (300mL) Gluten Free 15

Hakushika Yoshino Taru Sake (300mL) 14

